

The Christian Corner : OCTOBER 2025

Hope for the Heart: Basic Instructions Before Leaving Earth *Acts 1:1-11 *4 Gospels
Jesus spent forty days teaching his disciples about the reality of the Resurrection, the Kingdom of God & the person of the Holy Spirit. They were eyewitnesses of Jesus' life, death & resurrection which changed them from fearful to fearless! A few of these post-resurrection appearances are recorded in 4 Gospel accounts + many more unwritten. Jesus declared that he was 'Resurrection & Life'. His followers experienced a risen Lord & later Saul (Paul) met Christ in a vision on the road to Damascus. The disciples received the secrets to the Kingdom of God through Jesus' many parables & teachings as he explained spiritual truth. The Holy Spirit bestowed unlimited power upon Jesus. He spoke to them ahead of time of the promised Comforter that would also indwell & empower them for service. Across this bridge of time between His earthly life & the beginning of the church at Pentecost, Jesus presented real convincing proofs of his victory over death & the values of a kingdom beyond this earth. More mysteries were revealed so believers could be prepared for Pentecost's surprise! As he ascended into the sky, angels give assurance of a time when Christ would return in the same way. The promise of the second coming gives hope, joy and comfort to all believers up to the present day. As we walk in faith & service, we can read about God's love in sending his One & Only Son so we can be at peace. We can share with our world Basic Instructions Before Leaving Earth. : Resurrection Hope, Kingdom Joy, Spirit Comfort as we look for Christ to come! *B.I.B.L.E.*

Help for the Home : John Wayne's Bacon Wrapped Recipes

Bacon-Wrapped Jalapeno Poppers:

*12 large Jalapeno Peppers *4oz.cream cheese, softened *2 oz.grated cheddar cheese
*8 slices bacon *Preheat oven 350. Cut peppers in half lengthwise. Scrape out seeds + veins; discard. Combine cream cheese + cheddar cheese in bowl. Divide evenly on pepper halves. Cut bacon in thirds; wrap peppers in thin sliced bacon; seam side down; place in cast iron skillet or baking dish. Bake 20 minutes until bacon is crisp.

Bacon-Wrapped Southern Shrimp:

*3 Tbsp. Olive oil, divided *juice of 1 lemon *salt/pepper *24 Large shrimp , peeled, deveined *8 slices thin cut bacon, cut in thirds *24 toothpicks, soaked in water 15 min.
*4 cups baby Argula *Preheat oven 425. Line rimmed baking sheet with parchment paper or foil; Place bacon strips on top rack; bake 5 min; cool; combine 2 Tbsp. Olive oil, juice of ½ lemon & big pinch of salt/pepper; pour into large ziplock bag. Add shrimp, marinate 10 minutes in fridge. Pat shrimp dry & discard marinade. Wrap bacon pieces around shrimp; secure w/ toothpick. Place on rack. Bake 10 minutes. Toss argula w/ 1 Tbsp. Olive oil & juice from ½ lemon. Sprinkle salt/pepper; place shrimp on top. Serve.

* * * Written & Compiled by *Debi Sobotka* * * *